

Recent Operations

By Paul Rardin



SUGAR SEASON ENDS IN GLADES WITH BARBECUE

Ideal Weather Makes For Most Successful Season

Producing a record volume of Everglades raw sugar, the United States Sugar Corporation brought its 1936-37 grinding season to a close this week with barbecues and field day contests in the Canal Point-Palm Beach and with the legislative halls on Capitol Hill. For a few minutes yesterday I took time out and watched the goings on in the House Chamber. Every member was in high gear and on the other hand those who have been in other sessions seemed to be taking it a bit easier.

Surpassing all previous production in six years of operation, the last ninety million pounds of sugar was sent to Savannah for refining during the current season, 295,170 bags of sugar, each weighing 325 pounds were shipped and 300,000 bags are waiting in connection with the fair committee of the Pahokee American Legion Post of which George Mead is chairman.

As a by-product more than 3,000,000 gallons of molasses were shipped in railway tank cars from the Clewiston mill which ceased early Tuesday morning after a full and half months continuous operation.

Governmental restrictions on local production of sugar cane, is being fought by Florida representatives in Washington in an effort to expand the industry in the Lake Okeechobee region. Several thousand persons are employed by the company whose plantations stretch from Clewiston on the eastern shore of the lake, to Moore Haven on the western shore. Millions of dollars have been spent in perfecting water tanks of cane fields, establishing a sugar house and other forms of sugar production.

More than 2500 persons attended the annual staged by the committee at the Glades Inn Saturday night and took part in the barbecue and dance which celebrated the closing of the successful harvest.

The ground floor of the sugar house was filled for the occasion; and temperature counters and tables were arranged across one side for the arriving guests. The food was served with barbecue pork, beans and other food. Amidst gulf gaudy surroundings, the Hi-Hatters, a piece dance orchestra from the East Coast, provided music for dancing during a late hour.

Uncle Bill Peeples of Glades county is fast renewing his acquaintance among the boys here. He was here for the last season, but it seems that a lot of the new fellows know him nevertheless.

Look alike in the House are, W. B. (Bill) Platt of Collier county, and H. Turner of St. Augustine. Turner is another newspaper man and naturally I get along exceptionally well with him. Platt is a good man and I am sure many of the same things which interest me and we also click it pretty well.

Chief Tag Inspector Visits Glades Area To Check Licenses

Investigating reports that recent residents who had not already obtained state license tags, from purchasing the tags, are reported plates, R. J. Davis of Wauchula, chief tag inspector, state at large, spent several days this week in Glades county communities in a personal inspection.

Mr. Davis, who was accompanied by his daughter, Miss Velma Davis, who is in charge of other inspectors in the state. He lives at Limestone, near Wauchula, and is familiar with the Everglades through his farming associations.

And the Pages. If I didn't mention them I'd feel that I'd left out a deserving lot. We have eight in the house and they are a happy group. Every boy has a dog and a cat. They sleep in the house all night. The eight of them form a brilliant bunch of youngsters and just about as accommodating any boys you've ever seen.

And another hard working outfit is the press group. Those boys can take it. There is one in the group who has every bill introduced in the House. He must have a trigger mind. Anyways, the boys are on the job and not one thing escapes their attention.

I think I mentioned some weeks ago in this column that the boys don't smoke cigarettes. I am fast learning the way it's done. The delegation from Hillsborough county seems to have an endless supply

of the very best brands manufactured in Tampa. The Chamber of Commerce must have a good will builder I can think of nothing that would go far to win friends for the West Coast city.

There have been many, many bills introduced and referred to committees and next week I will be appearing in the House of the ones which can affect our section. Some mean a lot in our section and I will keep you posted what is taking place.



Slate Of Officers Elected This Week By Young Demos

In accordance with the newly authorized charter of the Pahokee-Canal Point-East Beach Unit of the Palm Beach County Young Democratic Club, officers of the unit were chosen at an organization meeting held Wednesday night at the American Legion hall in Pahokee.

New officers chosen to head the club are President, Dr. D. F. Hughes; 1st vice president, John A. Dunlay; 2nd vice president, Mrs. Ora W. Powell; 3rd vice president, Lee W. Williams; secretary, Mrs. Miriam A. Dunlay; treasurer, H. M. Mcintosh; committeewoman, Mrs. L. W. Armstrong.

The following standing committee are: Civic Improvement — Frank Baum, Victor Geiger, R. W. Sanders.

Social Committee — John A. Dunlay, E. R. Sherrard, W. D. Larimore.

Membership Committee — Carmen Salvatore, Mrs. L. W. Armstrong, Cohen Blaskey.

Religion Committee — P. Elliott, Robert Mackay, Inman Weeks.

Get-out-the-Vote Committee — C. A. Bailey, R. Schrodter, Gene Bensinger.

The organization now has 54 up members and efforts will be made to increase this to a good large working membership, active in the social and political interests of the community, officers stated this week.

A special movement was started at once to get many voters in Pahokee to hold Sunday afternoon at the Pahokee Baptist church with last rites in charge of the Everglades Masonic Lodge in the Everglades cemetery in West Palm Beach. Mr. Cate, who had been ill after several weeks illness during which he suffered heart attacks complicated by a throat infection which could not be diagnosed and specialists could not agree on a cause, died Saturday morning at the town hall in Pahokee for receiving these taxes.

Saturday, April 9

South Harbor—1 cabbage.

South Bay—1 beans, 1 tomatoes, 1 mixed.

Belle Glade—24 beans, 2 escarole, 1 potato, 1 cabbage, 1 celery, 1 potato.

Pelican Lake—3 beans, 1 mixed, 1 tomatoes, 5 beans, 1 tomatoes, 1 mixed.

Canal Point—3 beans, 1 mixed.

Sand Cut—3 beans, 1 mixed.

Total—33 carrots—38 beans, 2 tomatoes, 2 potatoes, 2 escarole, 4 mixed.

Saturday, April 10

South Bay—1 beans, 1 tomatoes, 1 mixed.

Belle Glade—1 beans, 2 escarole, 1 tomatoes, 3 beans, 1 mixed.

Pelican Lake—1 mixed, 1 tomatoes, 5 beans, 1 mixed.

Canal Point—2 beans, 5 tomatoes, 1 mixed.

Sand Cut—1 beans, 1 mixed.

Total—28 carrots—13 beans, 6 tomatoes, 2 cabbage, 2 celery, 5 mixed.

Saturday, April 11

South Bay—1 beans, 1 tomatoes, 1 mixed.

Belle Glade—8 beans, 2 escarole, 1 tomatoes, 3 beans, 1 mixed.

Pelican Lake—2 beans, 1 tomatoes, 1 mixed.

Canal Point—1 beans, 1 mixed.

Sand Cut—1 beans, 1 mixed.

Total—33 carrots—18 beans, 6 tomatoes, 2 cabbage, 1 celery, 5 mixed.

Saturday, April 12

South Bay—1 beans, 1 tomatoes, 1 mixed.

Belle Glade—1 beans, 1 tomatoes, 1 mixed.

Pelican Lake—1 beans, 1 tomatoes, 1 mixed.

Canal Point—1 beans, 1 mixed.

Sand Cut—1 beans, 1 mixed.

Total—27 carrots—14 beans, 8 tomatoes, 1 cabbage, 1 celery, 3 mixed.

Saturday, April 13

South Bay—1 beans, 1 tomatoes, 1 mixed.

Belle Glade—1 beans, 1 tomatoes, 1 mixed.

Pelican Lake—1 beans, 1 tomatoes, 1 mixed.

Canal Point—1 beans, 1 mixed.

Sand Cut—1 beans, 1 mixed.

Total—30 carrots—12 beans, 12 carrots, 1 tomatoes, 1 mixed.

Saturday, April 14

South Bay—1 beans, 1 tomatoes, 1 mixed.

Belle Glade—1 beans, 1 tomatoes, 1 mixed.

Pelican Lake—1 beans, 1 tomatoes, 1 mixed.

Canal Point—1 beans, 1 mixed.

Sand Cut—1 beans, 1 mixed.

Total—31 carrots—12 beans, 12 carrots, 1 tomatoes, 1 mixed.

Saturday, April 15

South Bay—1 beans, 1 tomatoes, 1 mixed.

Belle Glade—1 beans, 1 tomatoes, 1 mixed.

Pelican Lake—1 beans, 1 tomatoes, 1 mixed.

Canal Point—1 beans, 1 mixed.

Sand Cut—1 beans, 1 mixed.

Total—32 carrots—12 beans, 12 carrots, 1 tomatoes, 1 mixed.

Saturday, April 16

South Bay—1 beans, 1 tomatoes, 1 mixed.

Belle Glade—1 beans, 1 tomatoes, 1 mixed.

Pelican Lake—1 beans, 1 tomatoes, 1 mixed.

Canal Point—1 beans, 1 mixed.

Sand Cut—1 beans, 1 mixed.

Total—33 carrots—12 beans, 12 carrots, 1 tomatoes, 1 mixed.

J. A. WELLS AND H. T. HOLLOWAY NEW COUNCILMEN

Belle Glade Voters In Annual Poll Cast Few Ballots

Producing a total of 225 votes in the annual election, Belle Glade voters Tuesday elected Arthur Wells and H. T. Holloway for their first term as council members of the Belle Glade town council. Wells received 197 votes and Holloway 171.

Mr. Wells, pioneer farmer of the south shore area, and Mr. Holloway, drainage and road contractor, were sworn into office Wednesday night at the American Legion hall in Pahokee.

Following standing committee election, the new council members are: Civic Improvement — Frank Baum, Victor Geiger, R. W. Sanders.

Social Committee — John A. Dunlay, E. R. Sherrard, W. D. Larimore.

Membership Committee — Carmen Salvatore, Mrs. L. W. Armstrong, Cohen Blaskey.

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Mr. Cate, who was born at Maryville, Tenn., 51 years ago, was a highly respected citizen of the town in which he had lived for many years. He was a member of the Masonic Lodge in the Everglades, had been secretary-treasurer and had taken an active part in the local business firm of P. Mc. Cullum & Co.

Mr. Cate was active in church and civic affairs, having been superintendent of the Baptist church next Sunday evening at the regular hour of 7:30 p. m. and was a member of the Susanna Van Dusen Lodge, and since his residence in the Everglades, had been secretary-treasurer and had taken an active part in the local business firm of P. Mc. Cullum & Co.

Mr. Cate had his residence and his family to Pahokee from Jacksonville. He had formerly been in the banking business and was a member of the First National Bank of Pahokee, and since his residence in the Everglades, had been secretary-treasurer and had taken an active part in the local business firm of P. Mc. Cullum & Co.

Mr. Cate had his residence and his family to Pahokee from Jacksonville. He had formerly been in the banking business and was a member of the First National Bank of Pahokee, and since his residence in the Everglades, had been secretary-treasurer and had taken an active part in the local business firm of P. Mc. Cullum & Co.

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THE EVERGLADES NEWS

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Managing Editor

ACKLING THE TIDE

Before the bar of morality, of sense of patriotism, of citizen fare, Florida can indict the real government for wrongs as would befit them which the Col. in the Declaration of Independence, to wit: who has, through iniquitous laws and trade practices and local tractions, surrendered American rights to foreign powers. These American labor and industry had built up a great peaceful growth in this State, that market was taken from the sugar growers and turned over to sugar cheap labor and to alien it.

After American labor and industry next conquered the Everglades, the market at last was taken from the sugar growers and the market of miles of canals and ditches; established churches, schools and homes and goods in the vast areas rich as manna in Egypt. The sugar market, which in the winter time was fruitful and multiplied crops, this market also was snatched from the home market; the sugar industry was attacked, and the fruits of American enterprise, an American enterprise, an American the was given into the hands of foreign investors in an alien

Three times in a row this has happened, the last presented partly the same, but the reason for a reason that to this time American sugar growers produce but the fourth of the domestic consumption and forced the people to import sugar. There is there any morality or a conscience exercised by the government in a policy that harasses us in a portentous way to the people of the United States.

Under the lack of common-sense, the government practice the United States to control all the sugar we use. The rest must buy outside of this country. We have a vast undeveloped area more than forty percent in Everglades, extremely suitable for growing cane. We have been going for employment for years for the last four or five years have been turning ourselves to do duties to the people who make work for them, and to

otherwise set them in a way to make their own living. And in addition, we have been paying the sugar company for not producing sugar.

Even so far as we have bought sugar development behind and suffocated it before, we have prevented employment of many thousands of our own people; we have prevented expansion of an industry that is now being built up elsewhere to the extent of 75 per cent of our needs; we have closed our American refineries in distant lands, encouraging employment in Cuba in its stead. Yet, he one hand we do out relief with the other we prevent the natural course of relief—expansion of American industry and consequent greater employment.

Reverse such a policy and what would happen? Clarence E. Biting, president of the United States Sugar Corporation, operating this Florida sugar acreage answers:

If Florida is permitted to expand its sugar industry, along with its food industry, there will be no restriction without taxes on food, without capital food necessity, and without bounties, benefit payments or other gratuities from the Federal government. It will mean a capital expenditure of about \$100,000,000; it will mean an increase in annual payroll of approximately \$2,500,000, so that at the end of the year the entire sugar industry of the Everglades will have an annual payroll of about \$22,000,000, and that won't be all.

Sugar refinery will mean more capital and more pay rolls; sugar and other products that will use sugar and its by-products will mean more capital and more pay rolls; the development of the sugar cane crop, which means more boats, houses and amusements to more pay rolls; the stores, shops, serve as an army of self-expanding workers will mean still more pay rolls.

Here, then, is a goal, with which all Florida can work, with which not only the people of the State, but the people of the United States.

A pay roll of \$25,000,000 around Lake Okeechobee would percolate into the market, and the market, incidentally, will mean a program of expansion and deriving from refining and other allied industries; the local demand for sugar cane, and particularly yields of additional land, have roads, and satisfying the consumer needs of the thousands of additional employees necessary in an unexplored and unexploited sugar expansion of the world. Many times more than that of the estimated direct payroll of \$25,000,000, at the end of the development.

Surely here is a place and a time when everybody should take off his coat, roll up his sleeves, and do his best to blast out of government policy that holds in work an industry with glowing potentialities. Whatever the theory of the policy is, in practice it seems to be insane, senseless, and altogether foolish.

—Palm Beach Post.

TOO LATE TO CLASSIFY

By Russell Kay.

"River Stay Away from My Door" seems to be the theme song of those who apprehensively watch the legislative waters at Tallahassee creep steadily toward the flood stage.

While there is no immediate danger, those who have built their fortunes behind poorly constructed houses are becoming alarmed, and today are frantic workers to the danger areas in an effort to strengthen them.

The "Mighty Cone" has been on the loose along the entire length of the state, and the government has passed one to extend the time for closing of tax books until July 1.

Without any apparent effort at coordination of all administrative, legislative and executive departments, the Senate area during the flood two weeks after a survey of the present situation, contends that permanent safety can come only through the flood control of a completely new flood control system. New and stronger tax levees must be built and the old plans discarded, it states.

Levees hastily constructed during the last flood still hold frightened residents of Gainesville, year after year, that pressure from the Cone will break through and they will be swept away. Panicky residents of the Senate area are already advancing the theory of "sacrifice zones" of certain areas downstream.

General Gillis, in charge of operations in the Senate area, along his front, but points out that there is need of more funds from some source if the work is to be completed in time.

W. G. Christie, directing envoys along the Cone, while admitting the situation is critical, states that "there is no immediate danger to the people of the United States."

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THE EVERGLADES NEWS, CANAL POINT, FLORIDA

Legislative Week Starts With 271 Bills Before House

Tallahassee, April 15.—(FNN)—

Florida legislators pushed the Cone economy program toward the floor debate this week, after introducing bills to cover nearly every angle recommended by the chief executive in his opening day message, and completing organization of the vast 60-day machine.

The Senate and House had a total of 271 bills before them as they returned to duties the first of the week, and the government had passed one to extend the time for closing of tax books until July 1.

Without any apparent effort at coordination of all administrative, legislative and executive departments, the Senate area during the flood two weeks after a survey of the present situation, contends that permanent safety can come only through the flood control of a completely new flood control system. New and stronger tax levees must be built and the old plans discarded, it states.

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—Palm Beach Post.

moorings in the neighborhood of Attaché, a town started for a few years ago, but lives were lost. Stray cattle have been reported on roads leading to the stricken area and Chamber of Commerce officials are making an effort to clean up.

Many communities report that their financial resources are dangerously low and unless new tax excesses are thrown up something must be done. Schools are still open and the legislature had, unless conditions get much worse than they are today, will not be closed.

Chain stores have undertaken to work on a big scale, caring for the needs of agricultural families and towns are动员ing workers to the danger areas in an effort to strengthen them.

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CALL NEW PASTOR

Rev. S. B. Jordan has been called to fill the pastorate of the South Bay Baptist church.

and another would abolish the office of tag commissioner and put the tag department under the secretary of state. Still another would abolish the milk control board.

Eight citrus bills, simplifying and strengthening existing laws, and including a bill to tighten restrictions on green

Bills to protect Florida highway and motorists, including a driver's license bill calling for \$1 an acre fee from all pleasure drivers.

Bills to regulate game laws for greater conservation of Florida wild life included one for a statewide fishing license of \$1 for residents and \$2 for non-residents, and regulation of the child labor amendment.

Financial relief for municipalities through diversion of revenue from various state taxes, such as gambling, inheritance and gasoline tax monies given to the state road department.

Revision of primary law, including abolition of poll taxes, requiring a poll tax of \$1 for voting in any election.

The week passed without introduction of any major tax bills, but legislature's several major measures may be introduced before the joint session of the two houses that will be held Monday.

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FRIDAY, APRIL 16, 1937

NEW LIGHT


ON BEER

BEER of many brands is now being supplied to the public in cans. As a result of this, a consequence a new light has dawned on those who like this milk high in alcohol. They have to remember that beer is a home body, and the new cans have contributed to the convenience of this. It can be had in cans and two of them occupy only about as much space as a refrigerator.

Beer is good as a beverage in foods as well as beer, beer, and the one additional that is needed for the home convenience in serving these excellent brews is in keeping them cool.

Short working hours were indicated for a week or so, until the legislature got to grinding full speed, and it is probable that will meet only once for morning sessions, adjourning Friday evening.

The week passed without introduction of any major tax bills, but legislature's several major measures may be introduced before the joint session of the two houses that will be held Monday.

Made by Beer

Roast Sandwich: Sauté two tablespoons minced onion in two tablespoons cooking oil for a few minutes. Add one-half cup American cheese, one-half teaspoon mustard, one-fourth teaspoon salt and a few green pepper. Turn meat over and add two cups of bread crumbs.

Vegetables in Tomato Jelly: Sauté two tablespoons gelatin in one-half cup of tomato juice. Add two cups of water, one-half cup of tomato juice, two cups of water, one-half cup of vinegar, four tablespoons lemon juice and one teaspoon salt. Cool and let thicken. Add one-half cup of honey. Add the drained vegetables from a No. 2 can, pour hot water over them, add a little salt and let harden in refrigerator.

When to Serve: Turn out into nests of crisp lettuce. Serve with a dressing made of one-half cup cream and one-half cup mayonnaise. Add one-half cup of butter crumble. Top with buttered crumb.

Stuffed Peppers: Cut off stems of six or eight medium-sized green peppers, and remove seeds and membrane. Parboil for two or three minutes, then drain. Combine contents of a No. 2 can of mixed vegetables with a cup of white rice. Fill the pepper shells with this mixture. Place the shells in a shallow pan and cover with a little hot water. Bake until tender, about twenty minutes. Make six to eight servings.

Custard and Jelly: Make a custard of two cups of table spoonfuls butter, four table spoonfuls flour and one cup milk, and season with salt and pepper. Add the custard to a No. 2 can of mixed vegetables and a cup of milk. Cover with a lid and boil for about thirty minutes. Makes eight servings.

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Custard and Jelly: Make a custard of two cups of table spoonfuls butter

SOCIAL and PERSONAL ITEMS Pahokee and Canal Point

Mrs and Mrs R J Pickren are having a new sunroom erected on the site of their old residence.

Mrs McIlwain will leave this week for North Carolina, where she will visit relatives after spending the winter with her son and family. Mr and Mrs F McIlwain, of this city.

Mrs Minnie L Hughes has returned from Zoilo Springs, where she attended the funeral of her brother, Mr D F Hughes.

Mrs Louise Rainer has returned to her home in Frostproof after visiting Miss Mary Lou Price here.

Mr and Mrs J E Cordiner, Sr, entertained their neighbors Monday evening at a joint dinner, honoring their house guest, Mrs Annabelle Wesson, and surprise birthday party, honoring Mrs L W Armstrong.

L L Stuckey has returned from Jacksonville after spending several days there.

Dr and Mrs Harry M Elarbee were the recent guests of Vernon Elarbee in Fort Myers.

Miss Statia Watkins, Arcadia, visited Mrs R J Shoder recently.

Earl Pickren and C E England will leave this week for Tulsa, Okla., where they have accepted positions.

Mrs Sarah Hutton, Richmond, Ky., has arrived in Pahokee where she will spend several weeks as the guest of her sons and daughters-in-law, Mr and Mrs Robert Hutton and Mr and Mrs Joe Hutton.

Mrs Louis Crosby and daughter, Yvonne, Miami, are the house guests of Mrs Crosby's parents, Mr and Mrs A Herring.

Mr and Mrs R S Repper have returned to their home here after spending several days in Jacksonville.

Mrs H B Stoop has returned to her home here after visiting relatives in Philadelphia.

Mrs C F Lovett, who has been the house guest of her son and daughter-in-law, Mr and Mrs Henry S Lovett, has returned to her home in Haines City.

W K Johnson is visiting his family here after spending a month in Madison and Monticello, Florida.

Miss Louise Rainer has returned to her home in Frostproof after visiting Miss Mary Lou Price here.

Mr and Mrs J E Cordiner, Sr, entertained their neighbors Monday evening at a joint dinner, honoring their house guest, Mrs Annabelle Wesson, and surprise birthday party, honoring Mrs L W Armstrong.

Prize winners of contests were Mrs R W Sanders, Mrs H C Graham, Mrs L W Armstrong, Mrs A R Rice, John Dulaney, R W Sanders, L W Armstrong and O B McCleure.

The Methodist Women's Missionary Society held a joint meeting with the Pahokee Methodist Church in charge of the program consisting of scripture reading, devotions and the reading of a special message. The challenge of the Women's Missionary Society by H B Trimble. A resolution was passed to sponsor the motion picture, "Green Light," at the Prince Theatre, Monday, April 26, with the regular circuit meetings to be postponed until the day following.

The Pahokee Dramatic Club is presenting a play, "Mystery at Midnight," for public presentation in the near future with the cast including Misses Geraldine

Garrett, Claudine Jones, Mildred Chard, Bettie Maloy, Izetta Fru, Barbara, Mrs. L. D. Donal, Hampton, Timmy Jim Mull, C E Williams and Jimmie Hawkins. Mrs L W Mullis and Miss Clark Hull are directing the play.

The Misionary Society of the Church of the Nazarene met recently at the church with Mrs C M Todd, the president presiding. Those taking part in the mission study, referred to Japan, customs, Mrs Mary Mullis, Mrs P Todd, Mrs James Mizell, Mrs Willard Arant, Mrs Fanny Todd, Rev and Mrs C G Green, Misses Opal Arant, Handi Mizell, Betty Gant and Christine Mizell.

Miss Ethel Diane, a member of the Pahokee High school graduate, is a student at the Florida State College for Women, has been honored there with a bid for membership in the Kappa Delta Phi, a local chapter. Requirements for membership are high scholarship and leadership. Miss Diane is the daughter of Dr and Mrs A Diane of the Everglades Experimental Station.

Dolores Anderson, daughter of Mrs J Anderson, was a patient last week at Good Samaritan Hospital in West Palm Beach, where she underwent a tonsillectomy.

Mrs L M Mock of Tampa, is the house guest this week her daughter, Mrs Ruby Hitcher, in Canal Point.

E E Bishop, graduate student at the University of Florida, is spending a few days here visiting Mrs. Bishop.

Joseph Kahn visited friends in Miami over the weekend.

Mrs Frank Bass returned to her home here Sunday after being ill for three months.

Mrs A F Hooks' aged children have returned from Swainsboro, Ga., Saturday evening, accompanied by Mrs Hooks' mother, Mrs Mattie Christian, who will be their house guest for a couple of weeks.

Mrs Raymond Christian and son, Raymond, Jr., arrived home Sunday after spending a week in West Palm Beach the guests of Mrs Christian's mother, Mrs A L Sanders.

Miss Opal Arant is quite ill at her home in Pahokee.

Mr and Mrs N D Evans were visitors in West Palm Beach Monday.

Mrs A Hansen is the guest this week of her daughter, Mrs Sarah Trimble in Jacksonville.

Miss Sibyl Shapley was recently honored by Mrs James and Mrs Mabel Gant and Mrs Ned Smith with a birthday party held at Mrs Gant's home.

The Rev and Mrs J P Dalton had as their guest the past week Dr W F Kendall of Jellico, Tenn., who conducted a series of religious meetings at the Pahokee First Baptist Church.

Van Jackson York, student of the University of Florida, is spending the week here with his mother, Mrs J York.

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Mr and Mrs W B Jorgenson and children, Shirley and Patsey, were Sunday guests of Mr and Mrs Earl Mallard and family in Okeechobee city.

Mr and Mrs C L Blackman and son, Kyle, of Moore Haven were guests of Mr and Mrs Lee Rawls over the weekend.

Mrs T P King and son, Don, were Sunday guests of Mr L D Hogan and children, Martin and Kathryn, motored to Miami Sunday where they visited Mrs King's mother, Mrs W J Allen.

Dick Wach and Woodrow Harshman were Sunday guests of their aunt and uncle Mr and Mrs Mike Hopper and family, and Kathryn, motored to Miami Sunday where they visited Mrs King's mother, Mrs W J Allen.

Mrs A I Davis has as her house guest her sister, Miss Alma Adams of Doralonville, Ga.

"DEW KNOWS ACREAGE"—If you want good land, price right, in the Everglades, call on—

**JAMES A. DREW
208 Harvey Bldg.
West Palm Beach**

**BUTLER'S
Phone 2951
Pahokee**



By FRANCES PECK
Home Economics



THE SOFTIE SIMPLIFIED

REMEMBER when softies were an awe-inspiring rift? A favored few had the inside—the rest of us were left to wonder what the whole lotta of softs foods anyway. Just the same, between us and our mothers, we have been learning the art of the softie. It's a delicate touch that goes into the making of one of these softies. Well, things are easier nowadays. Even the softies have been deboned and a very few begin to have success with one of these softies. For example, the round hereabouts, Jiggs can'tumble all over the kitchen floor. The softies have been the guest dawdles on the doorstep past the appointed hour and the modern housewife has been learning how to stifle the impulse most of the time and just give in every now and then. Well, we have been learning how to do so much for them. But after a while we get to be a little tired of the softies. Then we start to think of the softies again to stifle the impulse most of the time and just give in every now and then. Well, we have been learning how to do so much for them. Come such an auspicious moment we like to serve them with a special dish. First we get out a large pan of meat, a large steak, a small clove of garlic and a little pepper. That way you don't get any of the garlic odor on your hands. Then we fry the meat in a fat until it's all nice and brown. Then we add a teaspoonful of salt and a dash of pepper. Now for a real flavor we add a softie. That's right—the kind that comes up in a crimson Tomato and Cheese sauce. We add a large portion of this in layers in a casserole. Then we top the softies with layers of the meat, beginning and ending with the softies. We add a dash of pepper and a sprinkling of garlic. Then we cover and bake in a 400° F. oven for 30 minutes. It makes a yummy dish!

BAKED SPAGHETTI HASH

We've all sort of weak characters about garlic at our house. It's a sort of temptation to tuck a sandwich in all kinds of things when it seems to do so much for them. But after a while we get to be a little tired of the softies. Then we start to think of the softies again to stifle the impulse most of the time and just give in every now and then. Well, we have been learning how to do so much for them. Come such an auspicious moment we like to serve them with a special dish. First we get out a large pan of meat, a large steak, a small clove of garlic and a little pepper. That way you don't get any of the garlic odor on your hands. Then we fry the meat in a fat until it's all nice and brown. Then we add a teaspoonful of salt and a dash of pepper. Now for a real flavor we add a softie. That's right—the kind that comes up in a crimson Tomato and Cheese sauce. We add a large portion of this in layers in a casserole. Then we top the softies with layers of the meat, beginning and ending with the softies. We add a dash of pepper and a sprinkling of garlic. Then we cover and bake in a 400° F. oven for 30 minutes. It makes a yummy dish!

GLORIFIED SAUCE FOR PASTA

A neat trick we can across the other day is a perfectly delicious new sauce for prepared puddings.

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A & P BARTLETT Delicate Texture
PEARS, can 17c

Rajah—Maple flavor Quart Jug 27c

Sultana—Broken Slices No. 2 1-2 Can 19c

A & P—Full Flavored No. 2 1-2 Can 19c

APRICOTS No. 2 Can 19c

Iona—Sweet White No. 2 Can 19c

CORN 18 Oz. Can 19c

Heinz—Over Baked BEANS 18 Oz. Can 19c

Red Cross—Paper TOWELS 10c

ANN PAGE—Prepared with Cheese, Tomato sauce, 15-34 Oz.

SPAGHETTI, 3 cans 20c

American Brand DILL PICKLES 21 Oz. Jar 13c

Sunnyfield 1-4 lb. Pkg. 8c

PANCAKE FLOUR Two 16 Oz. Cans 15c

Iona—Prepared BLACKEYE PEAS 15c

Heinz—Chili (With Beans) 17c

CON CARNE 17c

Sunnyfield—Fresh Crisp CORN FLAKES 8 Oz. Pkg. 6c

Fancy Mixed, Green and White LIMA BEANS 6c

No. 2 Can .10c

American Brand—Plain or Mixed 21 Oz. Jar

SWEET PICKLES, 17c

ARMOUR'S CANNED MEAT SPECIALS

Corned Beef, 12 oz. can 15c

Vienna Sausage, 2 No. 1-2 cans 15c

Chili Con Carne, 2 11-oz cans 17c

Corned Beef Hash, No. 11-2 can 15c

A & P FOOD STORES PAHOKEE BELLE GLADE

Our Own Blend Ceylon TEA

Stout, Robust Flavor 1-2 POUND PKG. 19c

Nectar Brand Orange Pekoe TEA America's Favorite 1-4 POUND PKG. 15c

PAHOKEE FARMERS SUING GLENBEE FOR DAMAGES

Heavy rainfall which drowned many vegetable farms in the Everglades region section a week or more ago, resulted this week in the filing of two damage suits in circuit court for a total of \$35,000 damages.

W. H. Thompson asks \$20,000 and Dr. Evans \$15,000, both naming the Glenbee Corporation, a large farming unit between Pahokee and Belle Glade.

A. A. Thompson, attorney for the plaintiffs, said the suits are based on claims for damages resulting from pumping operations by the defendant corporation. It is alleged in the suits that crops suffered total damage from the rains, but that subsequently the Glenbee Corporation pumped excess water off the corporation land and the water ruined the crops of the plaintiffs.

CROP REPORTING OFFICE, MOVED TO BELLE GLADE

For the marketing area of Brevard county, J. C. Owens, representative of the Florida State Marketing Bureau operating under the United States Department of Agriculture, has closed the Pompano office and issued his initial spring crop report from Belle Glade last Friday.

When the coffee bean is roasted, the beans are dried and then found in its oily shell. This oil is under such high pressure in the bean that it forces the bean to burst open very rapidly for the first twenty-four hours after the coffee is roasted and ground. In about nine days, practically all of it has left the coffee.

More Reasons Why The roasting bean also develops an aromatic flavor which contains the aroma of the coffee and forms that part of the coffee which is called "body". This aromatic oil evaporates from the ground coffee along with the gas.

The oxygen of the air is the great enemy of coffee. Coffee is a delicate coffee which contains substances that disagree with the air. It is the oxygen of the air that causes coffee to go bad. That is why coffee should be packed in vacuum cans.

Coffee, as packed, is sealed in a vacuum can. The coffee is then placed in a vacuum closing machine which draws out the air and seals the can so that the air can possibly get in, all this in one operation.

Average 80 62 Total 232 Total rainfall since January 1, 1957, 13.92 inches.

CANAL NAVIGATION—

From No. 1 Lock on up high tide, at least 100 feet, 1-2 feet may be carried through.

"Barges not more than 40 feet wide and drawing not more than 6 feet may be taken through by using the by-passes at both locks No. 1 and No. 2, St. Lucie canal,

crossing 14' "Lafayette" having height above water of 66 feet.

"Due to shoaling between City Center and the Atlantic Ocean bridge at Ortona, boats of feet fast and over should obtain a boat pass from the City Center and at the next lock at Ortona to the best water across the point mentioned."

You Are Invited! to attend the Hollywood Public Wedding to be held April 23rd - 9:00 P. M.

AT

The Everglades Fair and Bean Festival PAHOKEE, FLORIDA

Gorgeous Bride! Handsome Groom!

The most Magnificent, Elaborate, Spectacular Wedding ever held in Palm Beach County!

Special Setting — Beautiful Gowns

Special Floral Decorations by Seekins

Don't Miss

The Bride's Ball

(Continued from Page 1)

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